

Brunch

£27.00 per person

Taco Platter

(Plato de Tacos)

Designed for sharing

Choose any 2 tacos per person (all tacos come as 2 pieces per portion)

Soft Tacos

Crispy Baja fish, cabbage slaw and habanero mayonnaise (419kcal)

Dry-rubbed short rib and smoked chilli mayonnaise (466 kcal)

Chilli, lime, vegetarian chicken (v) (307 kcal)

Baby pulled pork, apple mayonnaise (480 kcal)

Hard Tacos

Chicken tacos, jalapeno and truffle mayonnaise (484 kcal)

Shredded crab & avocado tostada with chilli garlic mayonnaise (440 kcal)

Vegetable hard taco with tomato salsa (221 kcal)

Mains

Select one main per person

The Mexicana

Poached free-range egg, cayenne-buttered muffin, crispy bacon and Mayan-spiced hollandaise (733 kcal)

The Peruviana

Scrambled free-range eggs with coriander, chargrilled sourdough and crushed avocado with yellow anticucho and chillies v (554 kcal)

Desserts

Choose one dessert per person

Mojito Blanco

Mojito-infused tropical fruit with white chocolate and mint homemade ice cream, rum and fresh lime (v) (209 kcal)

Dulce de Leche

Piloncillo doughnut with spiced citrus salted caramel and cinnamon sugar (v) (511 kcal)



Cocktail Selection

£10 each

Physalis Margarita

A golden fusion of Mexico's boldest flavours, this cocktail blends the rich, oak-kissed depth of Tapatio Reposado with the bright, tart sweetness of house-made physalis purée, Grand Marnier and freshly squeezed lime juice, crowned with a rim of black charcoal salt.

Picante Margarita

A smoky, spicy margarita with illegal mezcal, Tapatio Blanco tequila, Ancho Reyes liquor, homemade smoked jalapeno syrup, lime juice and a spiced salt.

Hazelnut and Chamomile Sour

A delicate harmony of warmth and brightness, this cocktail layers pineapple-infused Quebranta Pisco with the floral elegance of house-made chamomile cordial and the smooth richness of Frangelico hazelnut liqueur balanced with lime juice.

It's a whisper of sweetness wrapped in soft herbal notes.

Yuzu and Lychee Sour

This cocktail blends Quebranta Pisco with bright yuzu sake, kwai feh lychee liqueur, homemade chilli syrup, and fresh lime juice. Lush and fragrant with a slow-building spice, exotic, and unmistakably bold.

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

(v) Suitable for vegetarians. Adults require around 2000 kcal per day



Leicester
Square
Kitchen

Brunch Menu